Optimasi Kandungan Gizi *Mocaf* Merah (*Modificated Cassava Flour*) dengan Angkak *(Monascuss purpureus)* Ditinjau dari Lama Fermentasi

Optimation of Red Modificated Cassava Flour's Nutrient Content with Angkak (Monascus purpureus) Reviewed by Fermentation Time

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Abstract

Red modified cassava flour is flour made from cassava which is modified fermentation technique using angkak (Monascus purpureus). The purpose of this study was to produce a red modified cassava flour's nutrient content optimum levels reviewed of fermentation time. Fermentation was carried out using a 12% inoculum angkak with fermentation time 24 hours, 48 hours, 72 hours, 96 hours, 120 hours and 144 hours. Test parameters was proximate analysis, antioxidant activity, cyanide acid (HCN) analysis. Data were analyzed using Randomized Completely Block Design (RCBD) with fermentation time as treatment and time analyses as a group. The result showed that red mocaf with fermentation time 96 hours was the optimum result with moisture content 8%; ash content 1.49%; fat 4.90%; fiber 9.71%; 63.08% carbohydrate; 3.99% protein; has 56,17% of the ability to inhibit free radicals scavenging, as well; and HCN content is negative.

Keywords: Cassava, Fermentation, Proximate, Antioxidants, HCN.